



# FERRERO TRIPLE CHOCOLATE EASTER POTS

Duration: 25 Minutes      Servings: 6 people      Level: Medium

## Ingredients

	AMOUNT
Dark chocolate	300g
White chocolate	150g
Chocolate Spread	150g
Thickened cream	400ml
Vanilla bean paste	1 Tbs

DARK CHOCOLATE LAYER	AMOUNT
Dark chocolate cut/broken into pieces (plus extra for garnish shavings/curls)	300g
Thickened cream	175ml

WHITE CHOCOLATE LAYER	AMOUNT
White chocolate cut/broken into pieces (plus extra for garnish shavings/curls)	150g
Thickened cream	150g
Vanilla bean paste	1tsp

MILK CHOCOLATE LAYER	AMOUNT
Chocolate spread	150g
Thickened cream	75g

TOPPINGS	AMOUNT
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## Ferrero Triple Chocolate Easter Pots

1. Arrange 6 glasses (150ml) capacity on a tray that can easily fit in the fridge
2. For the base layer - Dark Chocolate, place 175g of thickened cream in a microwave-proof bowl and heat for 15 to 20 seconds, stir and if still cool - heat for a further 15 to 20sec until hot but not boiling. Add 300g of dark chocolate, leave to stand for 3min and stir until smooth and pourable. (Reheat for 30sec intervals if needed) - evenly pour into the 6 glasses and place into the fridge for 30min or until set to set while you work on the next layer.
3. For the middle layer - White Chocolate - Place 150g of white chocolate in a large microwave-proof bowl together with 3 tablespoons of thickened cream. Microwave in 15 to 20sec increments until melted, stirring in between until smooth. Allow to cool at room temperature - it should still be soft. Whip the rest of the cream with an electric hand mixer just until stiff peaks begin to form. Do not overwhip. Add the whipped cream to the melted white chocolate, plus the vanilla bean paste, mix and stir using a mixer, hand whisk, or spoon until well combined and smooth - this layer should be light and fluffy. Once the dark chocolate layer is set, add the white chocolate layer and chill for a further 30min or until set.
4. Top layer - Milk Chocolate - In a bowl, beat 75g of cream until it is light and fluffy. Then add 150g of chocolate spread and continue to beat until thoroughly combined. Spread on top as the final layer.
5. Arrange the eggs - 1 of each flavour of egg per pot, with a potato peeler create your chocolate curls and decorate on top and serve.
6. Storage - These can be made the day before and stored in the fridge until serving.



Dark Ferrero golden eggs 1 packet

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Milk Ferrero golden eggs 1 packet

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White Ferrero golden eggs 1 packet

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Chocolate shavings/curls

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